



## TUSCAN WINE ROOM DINNER ON 4TH STREET

### FRESH FROM THE GARDEN

*Included in your dinner; please choose one.*

*Summer Salad with Strawberries, Bleu Cheese, Pecans & Honey Mustard Dressing*

*Traditional House Salad with Tomatoes, English Cucumbers, Croutons & New York Sharp Cheddar Cheese*

*Southern Belle Salad with Mandarin Oranges, Raisins, Tomatoes & Apple Cider Vinaigrette*

*Greek Salad with Kalamata Olives, English Cucumbers, Tomatoes, Feta & Mediterranean Vinaigrette*

*Classic Caesar Salad with Shaved Parmesan, Croutons & Caesar Dressing*

*Baby Spinach Salad with Bleu Cheese, Tomatoes, Spiced Candied Walnuts & Roasted Pear Vinaigrette*

*Balsamic Salad with Feta, Sun-Dried Tomatoes, Spiced Candied Walnuts & Balsamic Dressing*

### HOMEMADE SOUPS

*Broccoli & New York Sharp Cheddar*

*Tomato Bisque with Balsamic & Parmesan*

*Creamy Potato & Bacon*

*Fresh Vegetable & Kidney Bean*

**\$5.9**

*Substitute for Fresh from the Garden*

**\$3.9**

*Each Chef's Entree comes with your choice of Fresh from the Garden, Starch, Fresh Vegetables & Rolls.*

*Panache Gourmet Coffee & Iced Tea is complimentary.*

*Dietary restrictions can be accommodated.*

*If you email your order, please call to verify we received it.*

*Due to the market, prices are subject to change without notice.*

*Lunch room rental \$150.00 + \$400.00 food & beverage minimum order.*

*Dinner room rental \$150.00 + \$600.00 food & beverage minimum order.*

*Service charge 20%.*

*Sales tax 7% + 1% food & beverage tax.*

***A 3.5% processing fee will be added to all credit card charges.***

*JustRennies.com • 100 SE Fourth Street, Evansville, Indiana 47708 • 812-401-8098*



## FROM THE CHEF'S KITCHEN

### BEEF

- 8-oz. Center Cut Filet Mignon with Cabernet Sauce \$44.9*
- 6-oz. Center Cut Filet with Cabernet Sauce \$40.9*
- Sliced Tenderloin of Beef with Marsala Mushroom Sauce \$40.9*
- 10-oz. Center Cut Ribeye Steak with Garlic Butter \$37.9*
- New Zealand Dijon Encrusted Rack of Lamb with Rosemary Sauce \$37.9*

### CHICKEN

- Italian Chicken with Marinara & Provolone \$24.9*
- Chicken with Marsala Mushroom Sauce \$24.9*
- Chicken Queen of England with Grapes, Walnuts & Sherry-Honey Glaze \$24.9*
- Chicken Dijonnaise with Onions, Tomatoes & Dijon Cream \$24.9*
- Chicken Picatta with Artichokes, Capers & Zesty Lemon Sauce \$24.9*
- Chicken Italy with Basil & Sun-Dried Tomato Pesto, Parmesan & Provolone \$24.9*
- Chicken Florentine with Wilted Spinach & Mornay Sauce \$24.9*

### PORK

- Teriyaki Grilled Pork Tenderloin marinated in Sesame Seed Oil, Garlic & Ginger \$24.9*
- Grilled Pork Tenderloin with Mushroom Cream Sherry Sauce \$24.9*
- Pecan Encrusted Pork Tenderloin with Sesame Aioli \$24.9*
- 10-oz. Berkshire Frenched Cut Pork Chop \$29.9*

### SEAFOOD

- Chilean Sea Bass with Artichokes, Capers & Cream Sherry Butter \$39.9*
  - Tilapia Florentine with Wilted Spinach & Mornay Sauce \$24.9*
  - Fresh Salmon with White Wine, Butter, Dill & Lemon \$26.9*
  - Fresh Salmon with Basil & Parmesan Pesto \$26.9*
- The chef can get in Fresh Halibut, Grouper, Mahi Mahi & Tuna upon request at the market price.*

## VEGETARIAN DINNERS

- Risotto with Vegetable Broth, Artichokes, Mushrooms & Sun-Dried Tomato Pesto*
  - Cheese Tortellini Pasta Alfredo tossed with a Creamy Parmesan Sauce*
  - Rigatoni Pasta or Gnocchi with Marinara Sauce*
- \$21.9**

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## **STARCH**

*Risotto with Edamame & Mushrooms*

*Euro Roasted Potatoes with Oregano, Cumin, Olive Oil, Balsamic Syrup & Parmesan*

*Homemade Whipped Potatoes*

*Au Gratin Potatoes with New York Sharp Cheddar & Parmesan*

*The Legendary Ashley Grill Creamed Potatoes*

*Macaroni & Cheese made with New York Sharp Cheddar & Parmesan*

*Basmati Rice with Sun-Dried Tomatoes*

## **FRESH VEGETABLES**

*French Green Beans*

*French Green Beans with Carrots*

*Tomato Gratin with Italian Bread Crumbs and Parmesan*

*Charred Broccoli*

*Grilled Seasonal Vegetables*

## **FROM THE PASTRY KITCHEN**

*Warm Apple Spice Cake with Caramel Maple Sauce*

*French Vanilla Creme Brulee with Seasonal Berries*

*Classic Tiramisu with Lady Fingers & Mascarpone Cheese*

*Chocolate Cupcake filled with Chocolate Mousse & topped with Chocolate Cream Cheese Icing & Chocolate Ganache Sauce*

*Gourmet Carrot Cake with Cream Cheese Icing*

*Traditional New York Cheesecake with Fresh Seasonal Berries*

*Cheesecake layered with Deep Chocolate Torte*

*Gluten-Free Molten Cake with Chocolate Ganache*

*Combination Plate of Marla's Petite Desserts*

*Pecan Torte with Chocolate Ganache, Key Lime Tartlet & Creme Brulee Fruit Tart*

**\$7.2**

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